



20-Min: Chili-Lime Carne Asada

with Bean Salsa & Avocado Crema



ca. 20min



2 Servings

Tex-Mex flavors come together quickly here, thanks to fresh ingredients and some shortcuts in the kitchen. We toss quick-cooking steak strips with warming chili powder and zesty lime before broiling them alongside onions until they get a smoky char-grilled flavor. A nutritious bean salsa with fresh tomatoes and corn provides additional protein and fiber, and an avocado crema provides a creamy tang to each bite.

What we send

- 1 yellow onion
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 lime
- 15 oz can pinto beans
- 5 oz corn
- ½ lb pkg sirloin steak
- ¼ oz chili powder
- 2 oz guacamole
- 1 oz sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper
- neutral oil

Tools

- microplane or grater
- fine-mesh sieve or colander
- rimmed baking sheet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 31g, Carbs 55g, Protein 34g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Half and thinly slice **onion**, then finely chop 2 tablespoons. Finely chop **tomatoes**. Coarsely chop **cilantro leaves and stems**. Finely grate **1 teaspoon lime zest**, then separately squeeze **1½ tablespoons juice** into a small bowl; cut remaining lime into wedges. Drain and rinse **pinto beans**.



4. Broil beef & onions

Broil **beef and onions** on upper oven rack, tossing halfway through, until beef and onions are charred in spots and beef is just cooked through, 3-4 minutes.



2. Make bean salsa

To a medium bowl, add **pinto beans, tomatoes, corn, chopped onions, ⅔ of the cilantro, 1 tablespoon of the lime juice** and **1 tablespoon olive oil**; stir to combine. Season to taste with **salt** and **pepper**.



5. Make avocado crema

Meanwhile, to bowl with **lime juice**, add **guacamole** and **sour cream**; stir to combine. Season to taste with **salt** and **pepper**.



3. Prep beef

Pat **beef strips** dry. Transfer to a rimmed baking sheet along with **sliced onions, lime zest, 2 teaspoons chili powder, 2 teaspoons neutral oil**, and a **generous pinch each of salt and pepper**; toss well to combine. Spread into an even layer.



6. Finish & serve

Spread **avocado crema** onto one half of each serving plate. Serve **beef and onions** over **crema** with **bean salsa** alongside. Garnish with **remaining cilantro** and **lime wedges** for squeezing over. Enjoy!